



Pineapple Salsa Ideas

Our delicious Pineapple Salsa is perfect to add to chicken, fish, grilled pork chops, pork tenderloin and sauteed shrimp. It is delicious on nachos and can be added to any salad.

Shrimp Tacos with Pineapple Salsa

- 2 teaspoons olive oil
- 1 ¼ pounds of shrimp, peeled, deveined and tails removed
- 1 teaspoon chili powder
- Salt and pepper
- 1 cup shredded purple cabbage
- 8 corn tortillas

D&Co. Kitchen Pineapple Salsa

Heat the olive oil over high heat in a large pan. Season both sides of the shrimp with chili powder and salt to taste. Place the shrimp in a single layer in the pan and sear for 2-3 minutes per side, until shrimp are pink and cooked through.

To serve, warm the tortillas. Add a handful of cabbage to each tortilla and place the shrimp on top of the cabbage. Top with pineapple salsa and serve immediately.

Southwestern Maple Glazed Salmon with Pineapple Salsa

- 4 (6 ounce) salmon fillets
- 1 teaspoon paprika
- 1 teaspoon ancho chili powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon sugar
- 1 teaspoon kosher salt
- 2 tablespoons maple syrup

D&Co. Kitchen Pineapple Salsa



RECIPE BASKET

Set an oven rack about 6 inches from the top of the oven and preheat the broiler. Line a baking sheet with aluminum foil and spray with nonstick cooking spray.

Mix the paprika, ancho chili powder, cumin, sugar and kosher salt together in a small bowl. Place the fillets on the prepared baking sheet and sprinkle evenly with the spice mixture. Broil for 5-6 minutes, or until almost done. Remove the pan from the oven and brush the fillets evenly with the maple syrup. Broil for one minute more. Transfer the fish to plates and top with D&Co. Kitchen Pineapple Salsa.

Cauliflower Crust Hawaiian Pizza

CRUST:

1/2 large head cauliflower (or 2+ cups shredded cauliflower)
1 large egg
1/2 cup finely shredded mozzarella cheese
1/2 cup shredded Parmesan cheese (fresh is best)
1 teaspoon dried oregano
1/2 teaspoon minced garlic
1/2 teaspoon onion powder
salt and pepper to taste

TOPPINGS:

1/2 cup finely shredded low-fat mozzarella cheese
3 slices Canadian bacon
1/2 cup **D&Co. Kitchen Pineapple Salsa** or more to taste

Shred the cauliflower into small crumbles. Place the cauliflower crumbles in a large bowl and microwave them (dry) for 8 minutes, then let cool. Preheat the oven to 450 F. Spray a pizza pan with nonstick spray (or use a nonstick surface). In a medium bowl, mix the cauliflower crumbles with the remaining crust ingredients. Pat the "crust" into a 9- to 12-inch round on the prepared pan. Spray the crust lightly with olive oil or nonstick spray and bake for about 17 minutes (or until golden). Remove the crust from the oven and turn the heat up to broil.

Spread the sauce on top of the baked crust. Sprinkle 1/4 cup cheese on top. Add the Canadian bacon and pineapple salsa, then sprinkle the remaining cheese on top. Broil the pizza 3 to 4 minutes, or until the toppings are hot and the cheese is melted and bubbly. Cut into slices and serve.